

Mack Shields

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TECHNICAL SKILLS

Cuisine Styles

Mediterranean • Italian

Kitchen Skills

Baking • Plating • Sauce-making • Butchery

Operations

Inventory Management • Event Planning • Supplier Negotiation

Soft Skills

Training • Time Management

PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving KPIs.

EXPERIENCE

Sous Chef — Kerluke Group (Mar 2015 - Jan 2024)

- Managed kitchen of 19 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 39% through optimized dish pricing.
- Catered private events for up to 69 guests with 95%+ client satisfaction.

Executive Chef — Aufderhar Inc (Jun 2019 - Present)

- Maintained food cost under 32% with vendor negotiations and waste controls.
- Catered private events for up to 107 guests with 95%+ client satisfaction.
- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.

Private Chef — Rice - Monahan (Feb 2022 - Present)

- Designed seasonal menu increasing revenue by 11% through optimized dish pricing.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 261 guests with 95%+ client satisfaction.
- Maintained food cost under 35% with vendor negotiations and waste controls.

Private Chef — Mante, Kerluke and Shields (Jan 2020 - Jun 2020)

- Catered private events for up to 194 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Turner, Pacocha and Kris University (2019)